

Cory Cruickshank

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PROFESSIONAL SUMMARY

Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

CORE SKILLS

Cuisine Styles

Italian • French

Kitchen Skills

Baking • Menu Design • Plating • Cost Control • Butchery

Operations

Catering • Supplier Negotiation • HACCP • Event Planning

Soft Skills

Quality Control • Training

EXPERIENCE

Private Chef — Wisozk - Lynch (2017 - Present)

- Designed seasonal menu increasing revenue by 22% through optimized dish pricing.
- Maintained food cost under 29% with vendor negotiations and waste controls.

Private Chef — Zulauf - Luettgen (2020 - Present)

- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.
- Catered private events for up to 82 guests with 95%+ client satisfaction.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 21% with vendor negotiations and waste controls.

Executive Chef — Feest - Cassin (2015 - 2024)

- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.
- Catered private events for up to 201 guests with 95%+ client satisfaction.
- Managed kitchen of 16 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 29% with vendor negotiations and waste controls.

Executive Chef — Upton Inc (2017 - 2021)

- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 288 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.

Private Chef — Runolfsson and Sons (2018 - 2018)

- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.

EDUCATION

B.A. Hospitality Management, Rosenbaum, Willms and Nikolaus Institute (2015)

CERTIFICATIONS

- Certified Sommelier (optional)
- Food Safety Manager